



Fresh Alliance Donation Sorting Guidelines

All Food	✗ NO	NO unlabeled product NO customer returns NO product which is not in original sealed package	NO bulk foods without intact packaging including bulk bakery NO defrosted frozen food NO perishable products held above 41°F
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Before selecting, ask yourself:

- ✓ "Would I buy it?"
- ✓ "Will this last for another 1-2 days?"
- ✓ "Would I eat it?"

After selecting:

Scan items → Store in a cool, dry, clean area or chill if applicable

Produce		Meat / Seafood	
✓ YES	✗ NO	✓ YES	✗ NO
Whole produce in good condition	Moldy	Original intact packaging, labeled and dated	Discoloration, odor or freezer burn
Commercially pre-packaged produce	Decayed	Frozen on or before the "Sell by", "Use by" or "Best by" date	Stored above 20°F
Original intact and approved packaging	Slimy	Must be frozen solid prior to donation	Not frozen by the "Sell by", "Use by" or "Best by" date
Deformed, lightly bruised		Must keep species separate during freezing process, okay to comeingle once frozen	No raw shellfish
Wrinkled or slightly discolored			
Bagged salads			

Deli Perishable Items

✓ YES

In original package and labeled — including product name, description, weight, distributor name and ingredients

Singularly packaged and package not torn, wet or stained

Coded with “Use by”, “Sell by” or “Best by” date

Within 2 days past “Sell by”, “Use by” or “Best by” date

Held at proper storage temperature

Prepared foods made and packaged at a third-party manufacturer can be donated due to increased food safety standards

“Heat and Eat” Entrees. Fully cooked meats in heat-and-eat meals (such as shepherd’s pie) must be frozen on or before “Sell by”, “Use by” or “Best by” date. If not frozen, it must be donated at 41°F or below and 1 day before “Sell by”, “Use by” or “Best by” date (will be frozen at food bank)

Grab and go items including sandwiches, lunchables and chef’s salad must be donated 1 day before “Sell by”, “Use by” or “Best by” date and at 41°F or below

Fully cooked meats such as lunch meats and hot dogs must be donated or frozen before “Sell by”, “Use by” or “Best by” date

Cheese may be donated 1 week after “Sell by”, “Use by” or “Best by” date

✗ NO

No in-store prepared foods (ready-to-eat) from hot / cold deli cases (including rotisserie chicken and mayonnaise-based products)

Cannot read ingredient statement

Singularly packaged and package is damaged, open, wet or stained

Not coded with “Use by”, “Sell by” or “Best by” date

More than 2 days past “Sell by”, “Use by” or “Best by” date and not frozen

Grocery Perishable and Dairy

✓ YES

Eggs (unbroken) and dairy must be donated no more than 2 days past “Sell by”, “Use by” or “Best by” date (Must be kept at 41°F or below.)

Orange juice, salsa, tortillas, pasta fresh, cookie dough, rolls, etc. (Must be donated no more than 1 day past date and kept at 41°F or below.)

Original intact packaging with consumer label (no leaks or bloating)

✗ NO

Not in original package

Cannot read ingredient statement

Singularly packaged and package is damaged, open, wet or stained

Not coded with “Use by”, “Sell by” or “Best by” date

More than 2 days past “Use by”, “Sell by” or “Best by” date and not frozen

Grocery Shelf Stable Items

✓ YES

Intact packaging
Labeled and dated if in consumer packaging
List of ingredients and allergen statement available for bulk items
Securely closed

✗ NO

Interior contents exposed
Seal is broken
Package damaged or bloating
Cans that are dented on seams
Missing label

Bakery

✓ YES

Original intact and approved packaging
Labeled and dated if in consumer packaging
List of ingredients and allergen statement for bulk items
A generic all possible allergens statement for commingled bulk breads
Securely closed or bagged
No more than three days past "Sell by", "Use by" or "Best by" date
Shelf-stable packaged bakery products may be distributed up to 7 days past manufacturers labeled date.

✗ NO

Missing an ingredient list or allergen statement
Commingled sugary bulk bakery items
Not completely covered, not wrapped in food-grade packaging
Packaging damaged, wet or stained
Product appearance is bad or with visible mold

Health, Beauty, and Non-Food Items

✓ YES

Original containers with consumer label
Stored in ambient, dry and clean area
Non-hazardous waste classified items
Store in box with Non-food items
Items such as paper products, diapers, baby wipes, soap, feminine hygiene, household cleaning, laundry, health and beauty products can all be donated
Securely closed

✗ NO

Hazardous items such as pest control or chemicals
Kennels, beds, medications
Refrigerated pet food (due to prioritizing cooler space for human consumption products)
Over-the-counter (OTC) medications
Baby food, formula, or nutrition drinks like "Ensure" with less than 3 months of shelf life remaining
CBD products